



**SPLITTING STEEL . . .** Bruce Heusser, a student at El Camino College, uses a cutting torch to split tubular steel during a welding class. The college reports a shortage of trained persons in the area who can use welding tools properly.

## Trained Welders Needed in Firms

"We never have enough students in welding to meet requests of companies for qualified personnel." Lester Goltart, El Camino College welding instructor, made that statement this week as he explained the welding program at the college. "The demands for trained welders in this area far exceeds the number of students who are now learning welding," Goltart said. Instructors at El Camino College claim that opportunities for students who take welding courses are unlimited in the fields of building construction, aircraft-missile industry, and general manufacturing shop. Charles Boxwell, evening division instructor, emphasizes the need for men with experience in welding in metal construction industries. These firms especially need help Feb. 1 to 5, and resmen willing to take advanced studies in areas such as

metallurgy, welding engineering, and electronics, Boxwell said. At present, 33 men are enrolled in the vocational day program and about 100 men are learning welding techniques in the evening classes. In the course of a year, these men will use 6,000 pounds of steel and 3,000 pounds of aluminum, according to instructor George Davis. The college program teaches three methods—oxyacetylene method, the electrical arc method, and the tungsten and inert gas method, which is used in welding aluminum. The college staff feels the welding industry will continue to expand because it is a safe and economical manufacturing method. Instructors predict a continuing need for trained welders. tion for welding courses will be held Feb. 1 to 5, and resmen willing to take advanced studies in areas such as

ADELINE DALEY

## Wanted: One Secret Recipe

As the mother of six daughters, I really should furnish them with at least one "secret family recipe" which can be handed down from generation to generation.

But is it my fault that my kids happen to prefer packaged cakes and also canned soups, pre-cooked spaghetti sauces and frozen TV dinners? How am I going to originate anything when Campbell's and Swanson's and Betty Crocker have already covered all the bases?

Much as I regret it, I know that my son will be obliged to ask his future wife, "why don't you bake an apple pie like Mom used to defrost?"

It isn't that I haven't tried to become famous for a particular delicacy. Take dill pickles. And I'd be very happy if you would, because nobody else will.

There has been no mad rush, either, by friends wanting to know my "secret" formula for "my very own homemade bread." Except for my brother who asked for a couple of loaves because he was running out of bricks for his patio.

The biggest obstacle in making bread, in my opinion, is what to do when you are kneading the dough and the telephone rings or someone is at the door or a child needs his nose blown. Besides losing half of the dough on a hand towel, I found smidgens of dough on the phone, door knobs and kids for days afterwards.

But as much as I admire women who are famous for their own specialties, I don't think that using canned and frozen food is always the easy way out. Let me tell you that not too long ago I dropped a package of frozen lima beans on my left foot and I limped for a week.

And think of the strength needed in working with a dull can opener, particularly on cans which have lids as thick as man-hole covers?

It is no simple task, either, trying to determine how long it will take a certain frozen preparation to defrost. It's comparable to trying to guess when the ice of Lake Superior will break for the spring thaw. Sometimes it takes minutes, others hours, even days—if you happen not to like your turkey lukewarm.

Eventually, I know that I will concoct a recipe for which I will become famous. And Heaven forbid, one for which I will be lauded, not blamed. Why, just the other night, my husband, who, unlike the kids, happens to prefer the food I cook, remarked, "This chili is absolutely delicious! I bet you could make a fortune if it were frozen and sold in super-markets from coast to coast."

I didn't have the heart to tell him that it would cost us a fortune first. Because I buy it in a can.

GO CLASSIFIED

## Protest New Fees

### Apartment Owners Say No to Health Meeting

Members of the South Bay Apartment Owners Association, Inc., have declined an invitation to attend a meeting of the Public Health Advisory Commission scheduled tomorrow and blasted the Los Angeles County Health Department for imposing new fees and discontinuing services.

"Our position on this matter has been stated in a letter of protest to the Board of Supervisors, through Supervisor Kenneth Hahn, and we feel it is their responsibility to correct the conditions," G. H. Bourhenne, president of the association, said in a letter to the commission. Bourhenne cited the imposition of fees for health inspections on rental property following the consolidation of the city and county health departments. His organization has protested the new fees.

The letter said vaccinations and injections previously given without charge at public health centers have been discontinued "and people are told to pay their own doctors" despite the new health license fee required for rental properties.

The association said it was "more interested in the commission's recommendations to the Board of Supervisors and (the board's) reaction" than it was in attending a meeting.

The group represents apartment owners in Torrance, Gardena, Manhattan Beach, Hermosa Beach, Hawthorne, and Inglewood.

### Local Chapter Of ORT Sets Thursday Meet

The South Bay Chapter of Women's American ORT (Organization for Rehabilitation through Training) will meet tomorrow evening to hear Juan Valencia speak. Valencia is an associate of the Latin American branch of the U. S. State Department and will discuss Latin American-United States relations. The meeting will be held at the home of Mrs. Richard Mayer, 2553 Via La Selva, Palos Verdes Estates, at 8:30. Further information is available by telephoning Mrs. Mayer at 378-7757.

### Alien Address Reports Needed

Address Report Cards for non-citizens must be filed during January, according to George K. Rosenberg, district director of the U. S. Immigration and Naturalization Service. The cards may be obtained from the Immigration Service office in Los Angeles or at any U. S. Post Office, he said.

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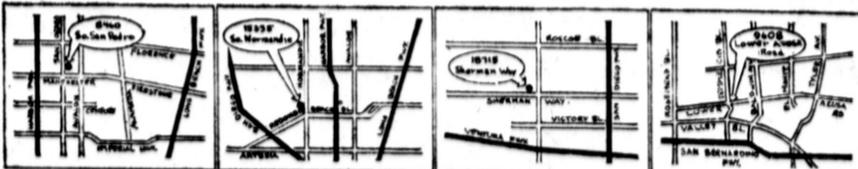
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